Provided by AVISWARE.com

PERFECT HEAT.™

PROFESSIONAL 5 BURNER 36" DROP-IN COOKTOP

Installation Manual

MODELS:
CT-365SS
CT-365BK
CT-365WT

A MESSAGE TO OUR CUSTOMERS

Thank you for selecting this DCS Professional Drop-In Cooktop. Because of this appliance's unique features we have developed this Use and Care Guide. It contains valuable information on how to properly operate and maintain your new appliance for years of safe and enjoyable cooking.

To help serve you better, please fill out and submit your Ownership Registration Card by visiting our website at www.dcsappliances.com and selecting "Customer Service" on the home page and then select "Ownership Registration" or submit the enclosed Ownership Registration Card to the address below. In addition, keep this guide handy, as it will help answer questions that may arise as you use your new appliance.

For your convenience, product questions can be answered by a DCS Customer Service Representative by phone: 1-888-281-5698, Fax: 714-372-7004, email: support@dcsappliances.com

or by mail:
DCS
Attention: Customer Service
5800 Skylab Road
Huntington Beach, CA 92647

WARNING

Improper installation, adjustment alteration, service or maintenance can cause property damage, injury or death. Read the installation, operating and maintenance instructions thoroughly before use, installing or servicing this equipment.

PRECAUTION

Do Not store or use gasoline or any other flammable vapors and liquids in the vicinity of this or any other appliance.

FOR YOUR SAFETY

IF YOU SMELL GAS:

1. ***Do not turn on any electrical switch; do not use any phone in your building.***
2. ***Immediately call your gas supplier from a neighbor's phone. Follow the gas supplier's instructions.***
3. ***If you cannot reach your gas supplier, call the fire department. Installation and service must be performed by a qualified installer, service agency or the gas supplier.***

PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.

TABLE OF CONTENTS

SAFETY PRACTICES AND PRECAUTIONS 3-5

COOKTOP USE

- Control Knobs 6
- Cooking Utensils 6
- Burners 6
- Electronic Igniters 7
- Burner Efficiency 7
- Flame Height 7
- Burner Grates 7

CARE AND MAINTENANCE

- Cleaning the Cooktop 8
- Cleaning the Burner Grates 8
- Cleaning the Burners 9
- Cleaning the Igniters 9

PRODUCT MEASUREMENT SPECIFICATIONS 10

WIRING DIAGRAM 11

WARRANTY 12

SERVICE 13

Provided by DAVISWARE.com

SAFETY PRACTICES & PRECAUTIONS

When properly cared for, your new DCS Appliance has been designed to be a safe, reliable cooking appliance. When using this restaurant caliber appliance, use it with extreme care, as this type appliance provides intense heat and can increase the accident potential. Basic safety precautions must be followed when using kitchen appliances, including the following:

- Read this Use and Care Manual thoroughly **before** using your new appliance. This will help to reduce the risk of fire, electric shock, or injury to persons.
- Begin by insuring proper installation and servicing. Follow the installation instructions which came with this appliance. Be sure to have a qualified technician install and ground this appliance before using.
- Have the installer show you where the gas supply shutoff valve is located so you will know how and where to turn off the gas to the appliance.
- If you smell gas, the installer has not done a proper job of checking for leaks. You can have a small leak and therefore a faint gas smell if the connections are not completely sealed. Finding a gas leak is not a "do-it-yourself" procedure. Some leaks can only be found with the burner control in the ON position and for your protection it must be done by a qualified service technician.
- If by some chance a burner goes out and does not re-ignite and gas escapes, open a window or a door to let the room air out. Do not attempt to use the appliance until the gas has had time to dissipate.
- This appliance has been factory assembled for **Natural Gas or Liquid Propane** if indicated. It should be correctly adjusted by a qualified service technician or installer for gas types other than natural.
- Do not repair or replace any part of this appliance unless it is specifically recommended in this manual. All other servicing should be referred to a qualified service technician.

CAUTION:

CHILDREN SHOULD NOT BE LEFT ALONE or unattended in an area where appliances are in use. They should never be allowed to turn knobs, push buttons, sit or stand on any part of an appliance.

CAUTION:

Do not store items of interest to children on or around the Drop-In Cooktop. Children could be seriously injured if they should climb onto or reach across the appliance to reach these items.

- **Never store anything on the cooktop.** Flammable materials can accidently catch fire, plastic items may melt or ignite and other types of items could be ruined.
- Do not hang articles from any part of the appliance. Some fabrics are quite flammable and may catch on fire.
- If the appliance is near a window be certain the curtains do not blow over or near the cooktop burners; they could catch on fire.
- **Do not use water on grease fires.** Turn all burners OFF, then smother fire with baking soda or use a dry chemical or foam-type fire extinguisher.
- Never let clothing, pot holders, or other flammable materials come in contact with, or too close to any burner or burner grate until it has cooled. Fabric may ignite and result in personal injury.

SAFETY PRACTICES & PRECAUTIONS

- Be certain to use only dry pot holders; moist or damp pot holders on hot surfaces may cause burn injury from steam. Do not use a towel or other bulky cloth in place of pot holders. Do not let pot holders touch hot burners, or burner grates.
- For personal safety, wear proper apparel. Loose fitting garments or hanging sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.
- Do not use aluminum foil to line any part of the cooktop. Using a foil liner could result in a fire hazard.

WARNING:

This appliance is for cooking. Based on safety considerations, never use the cooktop to warm or heat a room.

- When using the cooktop: **Do not touch the burner grates** or the **immediate surrounding area.** Areas adjacent to the burners may become hot enough to cause burns.
- **Never leave the cooktop unattended when using high flame settings.** A possible boil over could cause smoking or greasy spill overs may ignite. More importantly, if the burner flames are smothered by a severe boil over which effects the igniter, **the unburned gas will escape into the room, which would be extremely dangerous.**
- Only certain types of glass, heat-proof glass-ceramic, ceramic, earthen ware, or other glazed utensils are suitable for use on the open flame of the cooktop. Utensils that are not thermally heat safe may break with sudden temperature changes.
- Do not heat unopened food containers; a build up of pressure may cause the container to burst.
- During cooking, set the burner control so that the flame heats at the bottom of the pan and does not curl around the bottom edges of the pan. This could heat and/or melt the handles.
- Always use utensils that have flat bottoms large enough to cover the burner. The use of undersized utensils will expose a portion of the flame to direct contact and may result in ignition of clothing.
- To minimize burns, ignition of flammable materials and accidental spill overs, position handles of utensils inward so they do not extend over adjacent work areas, cooking areas, or the outside edges of the cooktop.
- Hold the handle of the pan to prevent movement of the utensil when stirring or turning food.
- **Grease is flammable.** Do not use water on grease fires. Turn OFF the burner, then smother the fire with baking soda or use a dry chemical or foam-type fire extinguisher. Let hot grease cool before attempting to handle it. Avoid letting grease deposits collect around the base of the cooktop burners. Clean after each use or boil over.
- Use splatter screens over pans when frying foods to minimize possible grease burns. Be sure not to use a flame that is too high.
- For proper lighting and performance of the cooktop burners, keep the burner ports clean. It may be necessary to clean these when there is a boil over or when the burner does not light, even though the electronic igniters click.
- Clean the cooktop with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the cooktop while it is hot. Some cleaners produce noxious fumes if applied to a hot surface. Follow directions provided by the cleaner manufacturer.
- Be sure all the cooktop controls are turned off and the appliance is cool before using any type of aerosol cleaner on or around the appliance. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

SAFETY PRACTICES & PRECAUTIONS

- Clean the ventilator hood and filters above the cooktop frequently so grease from cooking vapor does not accumulate.
- Turn the ventilator OFF in case of fire or when intentionally "flaming" liquor or other spirits on the cooktop. The blower, if in operation, could unsafely spread the flames.
- Do not obstruct the flow of combustion or ventilation air to the appliance. Be sure a fresh air supply is available.
- For safety reasons and to avoid damage to the appliance never sit, stand, or lean on the cooking surface.
- Service should only be done by authorized technicians. Service technicians must disconnect the power supply before servicing this appliance.

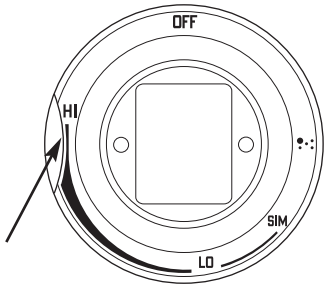
CAUTION:

For warranty coverage, DCS requires that burner adjustments be made by a qualified technician at the time of installation. Extreme care should be used when adjustments are made after installation. Improper or lack of adjustments will void your warranty.

CONTROL KNOBS:

The control knobs and knob bezels are readily associated with the burners they control and are located on the right hand side of the Cooktop. The sealed top burners have an infinite number of heat settings and there are no fixed positions on the control knobs between HI and SIM (with the exception of LOW.) To light the burner push control knob in and rotate counterclockwise. An audible clicking sound will be heard and the burner should light immediately. To use, turn the knob to the desired setting.

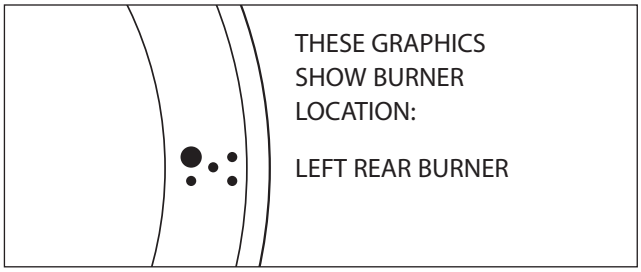
TOP VIEW OF KNOB BEZEL



"ON" INDICATOR LIGHT

COOKING UTENSILS:

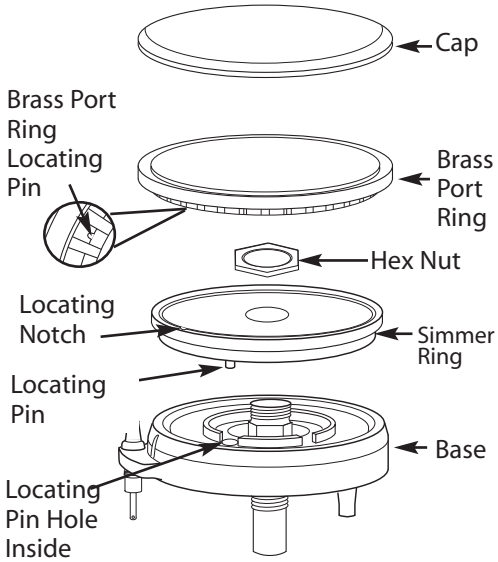
For best results we recommend using Professional Cookware. These can be found at your finer department stores, specialty cooking shops, or restaurant supply stores. If using regular cookware be very careful if the pans have plastic handles, as these large professional size burners can flame up on the outside of the pan and melt or bubble the handles.



BURNERS:

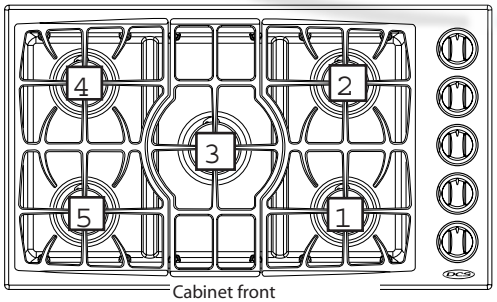
Your new Drop-In Cooktop is equipped with burners typical of those used in restaurants. These restaurant style burners are comprised of high strength die cast aluminum burner bases and simmer port rings, precision forged brass port rings, and cast iron burner caps.

Your cooktop is equipped with 4 burners rated at 11,000 Btu/hr, and one HI-output burner rated at 17,500 Btu/hr. Your new Drop-In Cooktop has exceptionally low simmer capabilities. (See chart on page 7.) The burner system is designed for maximum cleanability and control. All the cooktop burners have electronic spark re-ignition to eliminate continuously burning pilots, if the flame is blown out, it will relight.



COOKTOP USE

BURNER LOCATION	MAX. Btu/hr		LOW Btu/hr	SIMMER Btu/hr
	NAT	LP	NAT & LP	NAT & LP
1,2,4,5	11,000	10,000	3,000	1,200
3	17,500	15,000	3,000	1,200



ELECTRONIC IGNITERS:

If a burner does not re-ignite, listen for the clicking sound. If the igniter is not clicking, turn off the burner. Check the circuit panel for a blown fuse or a tripped circuit breaker.

BURNER EFFICIENCY:

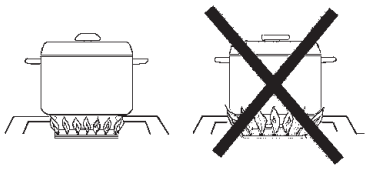
It is necessary to keep the burner ports and the igniters clean for proper lighting and efficient performance. The burner flame should burn completely around the burner with no excessive noise or lifting. The flame should be blue in color and stable with no yellow tips.

FLAME HEIGHT:

The correct height of the flame mainly depends on the size of the bottom of the cooking utensil, the material of the cooking utensil, the amount and type of food and the amount of liquid in the utensil. Following are some basic rules for selecting flame height.

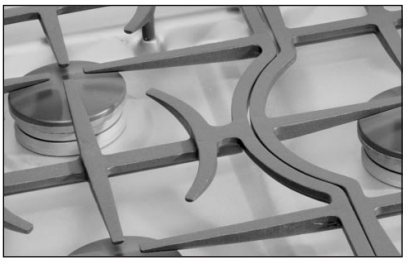
- For safety reasons the flame must never extend beyond the bottom of the cooking utensil.
- Never allow flames to curl up the side of the pan.
- Utensils which conduct heat slowly (such as glass-ceramic) should be used with medium to low flames. If you are cooking with a large amount of liquid a slightly larger flame can be used.

PROPER FLAME HEIGHT



BURNER GRATES:

The cast iron burner grates are fully porcelain coated for long life and rust prevention. Hi-Temperature cushions allow the grate to rest softly on the cooktop without scratching. The grates are designed for easy sliding of pots across the grate tops. They were designed in interlocking sections to make them safer, easier to remove and clean. For additional cleaning tips see the care and cleaning section.



CARE AND MAINTENANCE

CLEANING THE COOKTOP

WARNING:

Be careful cleaning any part of this appliance while hot.

All parts of the appliance can be cleaned with hot soapy water, rinsed, dried and buffed to a shine with a soft, heavy pile cloth. Always try this first, as it is the mildest cleaning procedure.

1. Use the mildest cleansers first. Some brands of cleaners are harsher than others and may cause metal parts to discolor or corrode, read their directions. Be sure all the cooktop controls are turned OFF and the appliance is COOL before using any type of aerosol cleaner on or around the appliance. The chemical that produces the spraying action could, in the presence of heat, ignite.
2. To avoid marring the surfaces, always rub metal finishes in the direction of the polish lines. The cleaner will be more effective when used in the direction of the polish lines.
3. Use only clean sponges, soft cloths, paper towels, plastic non-metal soap pads for cleaning or scouring, as recommended in this section.
4. Be sure to rinse all parts thoroughly and to wipe dry to avoid water marks.

BRAND NAMES:

In this section, the use of name brands is intended only to indicate a type of cleaner. This does not constitute an endorsement. The omission of any name brand cleaner does not imply its adequacy or inadequacy. Many products are regional in distribution and can be found in the local markets and department stores.

CLEANING THE BURNER GRATES:

Turn off all the burners and **allow the grates to cool before starting to clean** the cooktop. Rapid cooling of the grates, for instance, placing hot grates in cool or tepid water to clean, can thermally shock the porcelain coating and cause cracking or chipping. If you wipe off any part of the cooktop while it is hot, do so carefully as using a wet sponge or cloth can result in steam burns.

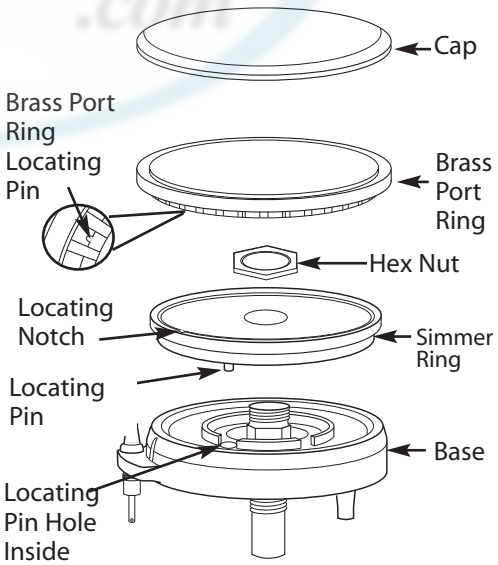
Once the grates are cool they may be wiped clean while on the cooktop using hot soapy water, then rinsed and wiped dry or they may be placed in the dishwasher for easy cleaning.

The occasional use of mild abrasive cleansers such as Bon-Ami®, Soft Scrub® or a soap-filled plastic or non-metal pad is okay. Abrasive cleansers, used vigorously or too often, can eventually harm the enamel. Apply with a damp sponge, rinse thoroughly and dry.

CARE AND MAINTENANCE

CLEANING THE BURNERS:

For proper lighting and performance keep, the burners clean. It is necessary to clean the burners if they do not light although the igniter clicks, whenever there has been a severe boil over or when the flame doesn't burn blue.

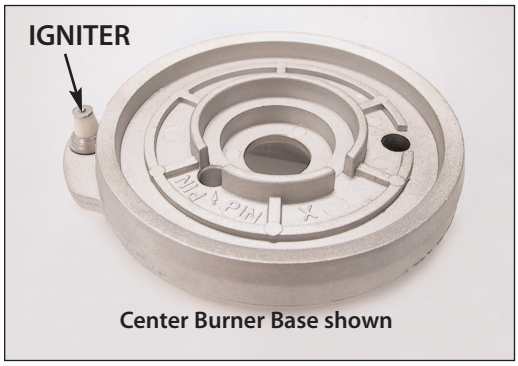


Be certain all burner knobs are in the **OFF** position before attempting to clean the burners. The burners have been designed for ease of cleaning. When the grates and burners are cool, remove the grate. The Burner Cap and the Brass Port Ring can easily be lifted off. Wash these parts in hot soapy water, rinse and dry thoroughly. The Burner Caps are porcelain enamel, follow the directions on page 9 that were given to clean the burner grates. A bristle brush can be used to clean out the toothed burner ports, if necessary. Disassembly of the Simmer Ring is not recommended, however, it may become necessary to do so if the ports remain clogged after normal cleaning. If it is necessary to disassemble the Simmer Ring from the Base, remove the Hex Nut at the top of the Simmer Ring. Clean the Simmer Ring with hot soapy water using a soft wire or plastic bristle brush then dry thoroughly. Re-assemble the parts using the Hex Nut.

After cleaning, it is important to make sure the Locating Pin on the bottom side of the Simmer Ring is properly aligned with the corresponding hole in the Base and that the Locating Pin (see insert) in the bottom side of the Brass Port Ring is properly aligned with the Locating Notch on the top side of the Simmer Ring. Incorrect alignment will produce a potentially dangerous flame and poor burner performance. See the illustration above.

CLEANING THE IGNITERS:

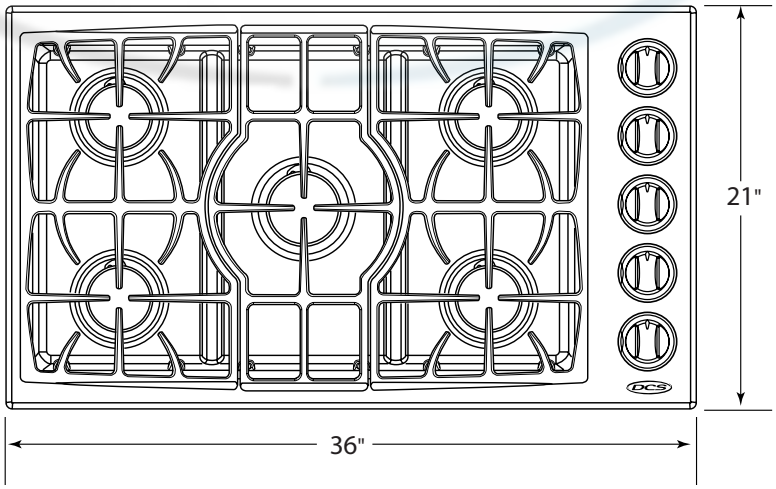
Be certain all burner knobs are in the **OFF** position before attempting to clean the igniters. Gently wipe with a water dampened cotton swab and be careful not to damage the igniter.



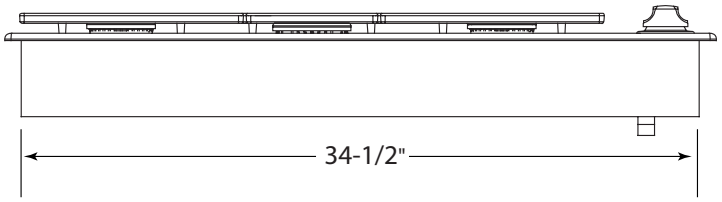
PRODUCT MEASUREMENT SPECIFICATIONS

Dimensions show below are for product reference only. REFER TO THE PRODUCT INSTALLATION GUIDE FOR CABINET PREPARATION AND CUTOUT SPECIFICATIONS.

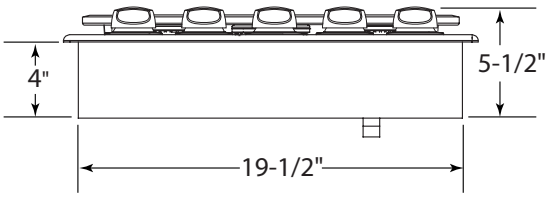
Top View



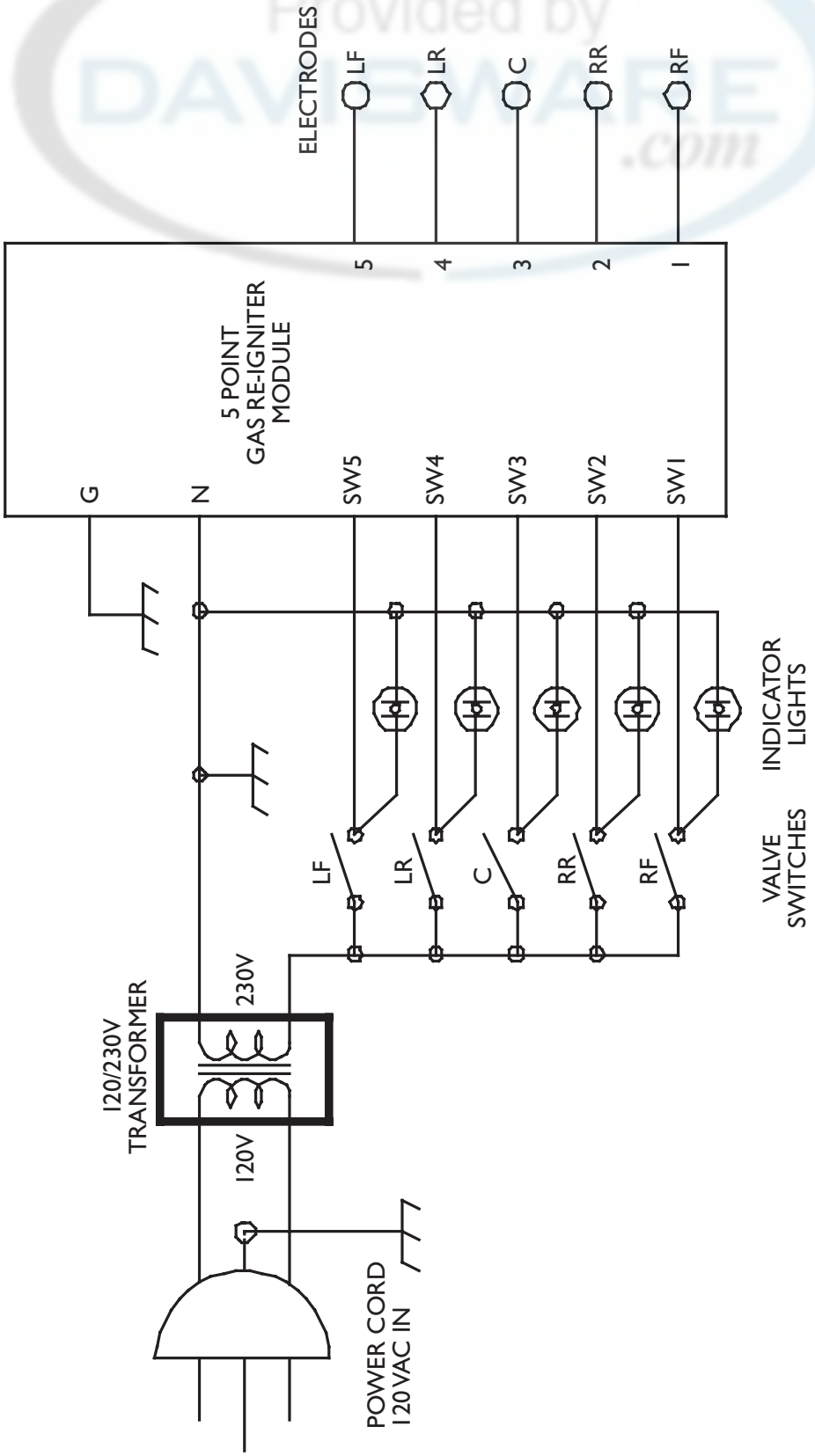
Front View



Side View



WIRING DIAGRAM



WARRANTY

LENGTH OF WARRANTY

One (1) Year Full parts and Labor **covering the entire product.**

Five (5) Years Limited **switches and stainless steel main tops.**

DCS WILL COVER:

All repair labor and parts found to be defective due to materials or workmanship for one full year from date of purchase. Service must be provided by **Authorized Factory Agent** during normal working hours.

DCS WILL NOT COVER:

- Installation or start-up.
- Normal adjustment to burners, gas regulators, etc.
- Cleaning of igniters and/or general maintenance.
- Shipping damage.
- Service by an unauthorized agency.
- Damage or repairs due to service by an unauthorized agency or the use of unauthorized parts.
- Service during other than normal working hours.
- Improper installation, such as improper hook-up, etc.
- Chipping of porcelain enamel grates.
- Service visits to teach you how to use the appliance; correct the installation; reset circuit breakers or replace home fuses.
- Repairs due to other than normal household use.
- Damage caused from accident, abuse, alteration, misuse, incorrect installation or installation not in accordance with local codes.
- Units installed in non-residential application such as day care centers, bed and breakfast centers, churches, nursing homes, restaurants, hotels, schools, etc.

This warranty applies to appliances used in residential applications; it does not cover their use in commercial situations.

This warranty is for products purchased and retained in the 50 states of the U.S.A., the District of Columbia and Canada. This warranty applies even if you should move during the warranty period. Should the appliance be sold by the original purchaser during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser's warranty period.

This warranty gives you specific legal rights. You may also have other rights which vary from state to state.

SERVICE

HOW TO OBTAIN SERVICE:

For warranty service, contact DCS Customer Service at (888) 281-5698. Before you call, please have the following information ready:

- Model Number
- Serial Number
- Date of installation
- A brief description of the problem

Your satisfaction is of the utmost importance to us. If a problem cannot be resolved to your satisfaction, please write or fax to our Consumer Service Department:

Write:

DCS
Attention: Customer Service
5800 Skylab Road
Huntington Beach, CA 92647

Fax: 714-372-7004

Provided by DAVISWARE.com

PERFECT HEAT.™

5800 Skylab Road, Huntington Beach, CA 92647
Tel: 714.372.7000 • Fax: 714.372.7001
Customer Service: 888.281.5698
www.dcsappliances.com

As product improvement is an ongoing process at DCS, we reserve the right to change specifications or design without notice.

DCS améliore constamment ses produits et se réserve le droit de modifier les spécifications ou la conception de ses produits sans aucun préavis.

Part No. 17486 Rev B
Litho in USA 02/2002